



# S O C I A L C L U B

Most menu items can be made vegetarian or vegan. Please let your server know of any allergies

## Starters

### **Spring Pea Soup \$10**

Spring pea & mint soup w/ potato gnudi & fresh pears shoots V, VG, GF

### **Roasted Beet Salad \$12**

Roasted beets w/ cherry compote, rhubarb, Moroccan spiced strawberries, mustard seed caviar, arugula, & garden herbs V, VG, GF

### **Burrata \$15**

Di Steffano burrata w/ shaved asparagus, rhubarb, strawberries, nasturtium gremolata, & garden herbs V, GF

### **Pickle Platter \$9**

Assorted house made pickles V, VG, GF

## Something Smaller

### **Jacked Up Fried “Chikn” \$10**

Fried jackfruit “chikn” bites w/ a side of house made hot sauce, local honey, & stone ground mustard V, VG, GF

### **Roasted Heirloom Carrots \$8**

Honey glazed Moroccan spiced baby carrots & smoked yogurt w/ mixed garden herbs, ginger oil, & raw honey V, GF

### **Artichokes \$15**

Fried artichoke hearts w/ olive tapenade, candied citrus, & garden herbs VG, V

## Something Larger

### **Hanger Steak \$26**

6oz hanger steak w/ roasted baby carrots, spiced strawberries, carrot romesco, & quick pickled radish GF

### **Capesante Vegane \$20**

Turnip “scallops” w/ forbidden rice, fennel aioli, kumquats, & carrot puree w/ garden herbs V, VG, GF

### **Fried “Chikn” and Waffles \$15**

Fried jackfruit “Chikn” nuggets with a buttermilk bubble waffle, Cheyenne honey, & vegan house gravy V, VG, GF

### **Housemade Ravioli \$22**

Ricotta ravioli, wild mushrooms, charred pearl onions, & arugula V

(V)Vegetarian (VG) Vegan (GF) Gluten Free

Eating raw or uncooked meat or eggs could increase your risk of food borne illness